## § 184.1141a

food-grade specifications for ammonium citrate, dibasic. In the interim, this ingredient must be of a purity suitable for its intended use.

- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a flavor enhancer as defined in §170.3(o)(11) of this chapter and as a pH control agent as defined in §170.3(o)(23) of this chapter.
- (2) The ingredient is used in non-alcoholic beverages as defined in §170.3(n)(3) of this chapter and in cheeses as defined in §170.3(n)(5) of this chapter at levels not to exceed current good manufacturing practice.
- (d) Prior sanctions for this ingredient different from the uses established in this section, or different from those set forth in part 181 of this chapter, do not exist or have been waived.

[59 FR 63896, Dec. 12, 1994]

## § 184.1141a Ammonium phosphate, monobasic.

(a) Ammonium phosphate, monobasic ( $NH_4H_2PO_4$ , CAS Reg. No. 7722-76-1) is manufactured by reacting ammonia with phosphoric acid at a pH below 5.8.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 21, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: <a href="http://www.archives.gov/federal\_register/">http://www.archives.gov/federal\_register/</a>

code\_of\_federal\_regulations/ ibr\_locations.html.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon

the following current good manufacturing practice conditions of use:

- (1) The ingredient is used as a dough strengthener as defined in §170.3(o)(6) of this chapter and a pH control agent as defined in §170.3(o)(23) of this chapter.
- (2) The ingredient is used in food at levels not to exceed current good manufacturing practice.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52440, Nov. 18, 1983]

## § 184.1141b Ammonium phosphate, dibasic.

- (a) Ammonium phosphate, dibasic  $((NH_4)_2HPO_4, CAS Reg. No. 7783-28-0)$  is manufactured by reacting ammonia with phosphoric acid at a pH above 5.8.
- (b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 21, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: <a href="http://www.archives.gov/federal\_register/">http://www.archives.gov/federal\_register/</a>

code\_of\_federal\_regulations/ibr\_locations.html.

- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a dough strengthener as defined in §170.3(o)(6) of this chapter; a firming agent as defined in §170.3(o)(10) of this chapter; a leavening agent as defined in §170.3(o)(17) of this chapter; a pH control agent as defined in §170.3(o)(23) of this chapter; and a processing aid as defined in §170.3(o)(24) of this chapter.
- (2) The ingredient is used in food at levels not to exceed current good manufacturing practice.